

UB-12R Roll-In Rack Oven

Project _____

Item _____

Quantity _____



SIZE:

UB-12R - 77-3/8" High, 36-1/4" Wide, 40-3/8" Deep
1965 mm High, 921 mm Wide, 1026 mm Deep

NU-VU's UB-12R oven features our patented **V-AIR®** System in the oven. The heat is distributed evenly throughout the oven cavity by the fan located in the top of the oven which blows the air down the inside walls of the cavity and up and out through the holes at each shelf. This gives your product an even bake, top to bottom, side to side and front to back without ever turning pans.

Roll-In Rack ovens are designed to provide very high volume baking in a minimal amount of space and with minimal labor.

Available in both gas (model UB-12RG available in natural and LP gas) and electric, these rugged, heavy-duty ovens are ideal for correctional institutions, schools, hotels, hospitals, resorts or any facility which needs the advantages of a full rack production. The oven's compact design allows for installation under existing hood systems.

CONSTRUCTION:

- Welded stainless steel
- Fully insulated
- Control panel accessible through front and top of unit
- Heating elements accessible inside of cabinet and sides

CONTROLS:

- Solid state controls
- Indicator light for thermostat
- Microswitch fan motor cut-off

STANDARD FEATURES:

- **V-AIR®** technology
- Stainless steel construction
- Solid door
- Heavy duty roll-in rack
- Silicone sponge door gasket

OPTIONAL FEATURES:

- Internal steam
- Two speed fan
- Cook'n Hold
- Extra s/s rack (20-1115)
- Prison package
- Sight glass door
- Product probe

NU-VU® UB-12R Roll-In Rack Oven

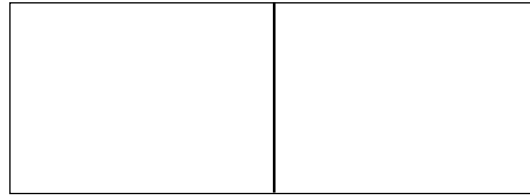
LABORATORY CERTIFICATION AND APPROVAL



NU-VU® Food Service Systems

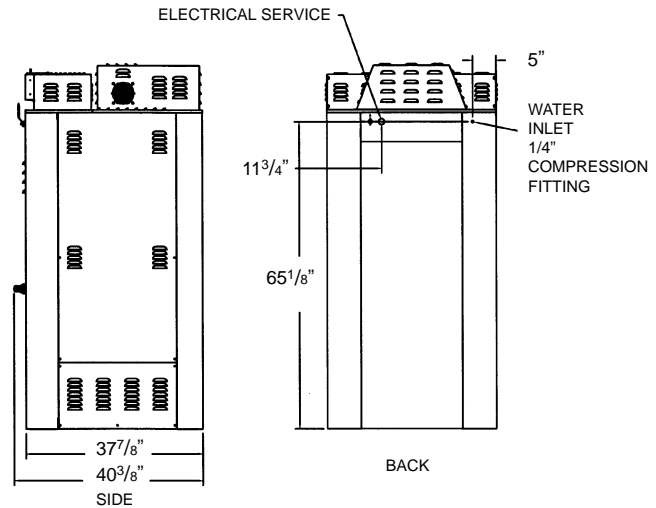
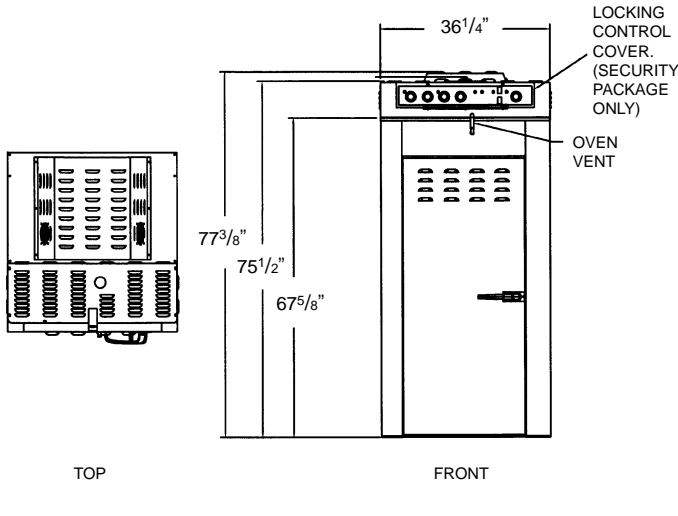
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Approval / Stamp

UB-12R Roll-In Rack Oven



NU-VU® UB-12R Roll-In Rack Oven

SPECIFICATIONS:

ELECTRICAL:

208 or 240 Volt single or three phase is standard. (Specify at time of order.)

SERVICE CONNECTIONS:

- Unit is shipped from factory to be hard wired on site. Single phase uses three-wire system. Three phase uses four-wire system.
- If the internal steam option is selected, the waterline should be 1/4".

ELECTRICAL:

Amp Draw	208/1	208/3	240/1	240/3
	105	79	91	69

WATER:

A water conditioning system should be used to minimize mineral build-up.

LISTINGS:

The UB-12R has NSF and C-ETL-US listings.



INSTALLATION:

Allow four inches on each side and back of unit for ventilation of oven.

CAPACITY:

	18"x26" Sheet Pans	13"x18" Sheet Pans	Spacing
Oven	12	24	4-1/8"

DIMENSIONS:

	Height	Width	Depth
Exterior	77-3/8"	36-1/4"	40-3/8"
Interior	57-3/4"	21-3/8"	32-1/2"
Racks	56-5/8"	21-1/8"	31"

DOOR SWING: Oven - 26-1/2" (673 mm)

PACKING SIZE:

86" High, 48" Wide, 48" Deep
(2184 mm High, 1219 mm Wide, 1219 mm Deep)

SHIPPING WEIGHT:

1400 Pounds (635 Kg), FOB Menominee, MI 49858